

“John Lefittes Gulf Coast”

Tropical fruit display--- only the ripest and sweetest melons & berries tropically displayed

Chopped iceberg & romaine salad with chopped veggies from patch, herb garlic & red wine vinaigrette

Country style gumbo with sausage, crab Chicken & okra

Grilled breast of chicken finished with a spicy Creole sauce with onions, peppers & sautéed jumbo shrimp

Saffron rice pilaf

Maple & basil roasted sweet potatoes.
Roasted eggplant, zucchini, yellow squash & peppers

Bread pudding

Assorted rolls & butter

Ice tea

\$32.95/person

To enhance your buffet we would like to recommend the following

Shrimp cocktail, 3 jumbo shrimp in either a fiery red cocktail sauce or a gulf style remolaude

\$5.95/person

Shrimp shooter – a single version of the above

\$2.00/each

Crawfish and or shrimp etouffe simmered in a rich sauce with spices, onions, peppers, celery & scallions

\$7.99/person

Red beans a rice

\$1.99/person

She crab soup

\$5.95/person

Mini crab salad Po Boys -mini buns brushed with a savory butter
Grilled to order a stuffed with a jumbo lump crab salad

\$7.99/person

Caddo Lake fried catfish tacos - crusted

In corn flour & coconut, fried crisp, served with a Cajun remolaude, Pico de Gallo, wrapped in a corn tortilla

\$ 5.95/person

Roasted Cajun pork loin with Cajun gravy &
Oyster stuffing

\$5.95/person

Pecan pie

\$2.99/person

Chocolate pecan bourbon tart

\$2.99/person

Bananas foster

\$4.99/person